

Grodziska Polish Hazy IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.15 kg (49.4%) | 80 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.3 kg (29.9%) | 80 % | 3 |
| Grain | Wędzony owsiany | 0.73 kg (16.8%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.17 kg (3.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga 2023 | 9 g | 60 min | 10 % |
| Boil | Zibi | 50 g | 1 min | 7 % |
| Boil | Książęcy | 50 g | 1 min | 7.6 % |
| Boil | 2/20 | 50 g | 1 min | 9.3 % |
| Dry Hop | 2/20 | 50 g | 2 day(s) | 7 % |
| Dry Hop | Książęcy | 50 g | 2 day(s) | 7 % |
| Dry Hop | Zibi | 50 g | 2 day(s) | 10 % |